



CRU

WAIRAU SAUVIGNON BLANC 2017

Tasting Note:

A clear bright wine with a green tinge. Intensely aromatic classic nose with nectarines, tropical fruit and citrus characters. The fleshy yet lively palate has a lovely refreshing aspect yet it is dry with a bright refined finish. The extended time on lees give the wine fantastic palate weight and texture. Drink within 5 years.

Viticulture: Low yielding (under 10 tonnes/ hectare) old vines averaging 25 years in age from the rocky, bony soils around the Renwick township in Marlborough provided ripe and clean fruit at time of harvest.

Winemaking: A combination of hand and machine picked fruit. Fermented at cooler temperatures with cultured yeasts to retain aromatic lift. Left on lees for a period to provide texture before bottling after 8 months of maturation.

Chemical Analysis:

Alcohol: 12.8%

TA: 7.1g/l

Ph: 3.07

Number of cases produced: 1,700 cases

